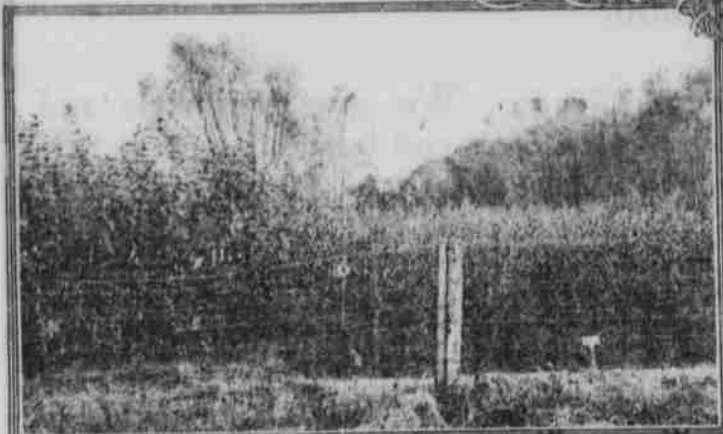


# PROFIT in BASKET WILLOWS

Prepared by the U.S.  
Department of  
Agriculture



THE BASKET WILLOW IS THE MOST PROFITABLE OF THE WILLOWS FOR THE GROWER.



BASKET WILLOW MADE BY A NEW METHOD, WHICH AMERICAN GROWERS CAN FOLLOW.

**T**HE growing of basket willows could be profitably carried on much more extensively in the United States than is now the case. In recent years the department of agriculture has distributed many thousands of cuttings in different parts of the country, and although in many instances the experiments have been failures, there is no longer any doubt that willows can be grown everywhere except in arid and semiarid regions, at high altitudes, and in some portions of the South. Commercially, they are now grown only in a few areas, notably in New York, Wisconsin, Pennsylvania and Ohio. They may, however, prove a remunerative crop. Estimates published in Farmers' Bulletin No. 622, "Basket Willow Culture," indicate that an average annual net profit of from \$84 to \$52 an acre may be expected.

In selecting a site for a willow holt, the first consideration is moisture. Water should be within from two to six feet of the surface, and the supply constant and sufficient. It is better, however, to select a site which may be too dry, rather than one which may be too wet. Where the moisture conditions are favorable basket willows will grow on a wide range of soils, although they do best in a loose, sandy loam. Excessively acid or excessively alkaline soils should be avoided. It is desirable, too, that the wind have free access to the holt, since this minimizes the danger from insects. The neighborhood of large areas of woods is also undesirable, for it is difficult at best to keep the holt clean. For this reason it is advisable that holts be established on land which has been previously cultivated. Many failures, it is said, are due to lack of proper preparation of the ground. If possible, a previous crop of corn or potatoes should be planted. Late in the fall the land should then be plowed and left to weather during the winter.

All basket willow holts are started from cuttings from shoots or branches. Since the plants last from twelve to fifteen years or longer, the best stock should be selected for this purpose. Of the many varieties, only the American green and the patent Lemley or Lemley should be selected. These require less cultivation than the purple willow, are easily grafted and bring good prices.

Where cuttings are purchased, the prices should range from one dollar per thousand for ten-inch cuttings to five dollars per thousand for two-year-old 14-inch cuttings. For less than one thousand the prices are frequently much higher. Many persons, however, have begun the cultivation of willows with a few hundred cuttings, and have gradually enlarged their holt as their supply and knowledge both increased. The better the physical conditions the less necessary it is to have large cuttings, but under any circumstances two-year-old planting stock makes a thrifter growth at first than cuttings from one-year-old shoots.

The best time to plant is very early in the spring, when the weather is cool, the soil moist and the cuttings show little if any growth. When set in their holes the cuttings should not protrude more than two inches above the surface of the ground. The holes should be barely large enough to re-

ceive the cuttings, never deeper than necessary. A sharpened iron rod is perhaps the best implement for making a hole. The point should be abrupt rather than long, since otherwise the space at the bottom would be too narrow for the cutting and an open air space would be created underneath the plant.

Spacing, a matter of importance which depends largely upon the variety of willow planted, is discussed in some detail in Farmers' Bulletin 622, which will be sent free upon application.

The bulletin also describes in de-

tail the best methods of cultivating and harvesting the crop. The great trouble, it is said, is the difficulty of obtaining the necessary labor for peeling. At times it is almost impossible to secure labor at any price, although the actual difficulties of peeling are comparatively few. The harvesting itself should cost approximately five dollars a ton, green weight.

The demand is extensive and varied and a large quantity of imported willow is being used in this country, although manufacturers, it is believed, would prefer the American-grown if it could be obtained.

There are many uses for the basket willow, familiar in Europe, which have not developed in this country as yet. It would seem, therefore, as though the industry might prove a profitable one for farmers who are willing to familiarize themselves with it. It must be remembered, however, that a certain amount of exact knowledge is required for success, and that a poorly managed holt rarely yields a profit, no matter how favorable the conditions may seem.

## TO RUN MOTORS BY GAS COKE

Inoffensive Fuel, According to Figures, Is Only One-Third Cost of Paraffin.

In view of the high and increasing cost of motor spirit special interest attaches to an experiment of the National Steam Car company, which has placed upon the streets of London a motor omnibus adapted to use ordinary gas coke as fuel, instead of paraffin, says the Times of that city. The omnibus is equipped with a new form of multitubular boiler, and it is claimed that the running costs of the gas coke are one-third the cost of paraffin. The vehicle carries enough coke for a 60-mile journey and the consumption per mile is four pounds of coke and one-half gallon of water.

The roar, flame and smell which are sometimes associated with steam motors are obviated in the coke motor. Prolonged tests were carried out by the chief commissioner of metropolitan police before the new type was accepted for service, and since it has been running careful observation has been kept.

The chassis is constructed without a chassis with chassis designed for commercial work under less stringent conditions than those of the omnibus service.

The Dewar trophy was awarded to the company by the Royal Automobile club, which regarded the National coke motor trial as the most meritorious performance of the year.

## Retrenching.

"The war is affecting everybody," "Yes?" "I heard of a millionaire yesterday who used to employ five chauffeurs. Now he has only four."

## DRAW WEALTH FROM FARMS

Enormous Sum Annually Gathered in by Tillers of the Soil in the United States.

From Farms in 1914 the United States produced a yield worth \$10,000,000,000. Could cotton have been marketed as usual the total would have been close to half a billion more. Ten billion dollars representing honest work! Ten billion dollars untainted money! And going mostly into the pockets of the workers themselves, with little reaching the purses of labor exploiters. The beautiful thing about this great item of our national wealth, next to its cleanliness, is the fact that it can be increased indefinitely by a more general adoption of scientific agriculture. In fifteen years it has been doubled; and still, on our new soil, we farm only a third as effectively as do many foreign peoples on soil centuries longer in use. The forest, cut unwisely, is gone. The mineral, once mined, is not renewable. But on his broad acres the tiller of the soil can take and take again; and though he has to fertilize, the more he does it the more he earns. So, come war, come pestilence, come anything but continent-wide drought, here is a broad base for our future welfare, upon which we can build expanding and securely. The man with the hoe, is, indeed, the best hope of the future.

## Just Deserts.

"A man jumped into the river today, but another man who was passing at the time pulled him out."

"Did he bear any marks of identification?"

"Nothing but a wrist watch."

"What did the gallant rescuer do when he saw the wrist watch?"

"He threw him in again."

## TO SERVE WITH LUNCH

SUGGESTIONS FOR DISHES EASY TO COMPOUND.

All Frequently Be Found Valuable in Emergencies That All Housewives Experience—Piquant Suggestions From France.

Hors d'oeuvres are an essential part of the French déjeuner, but here they are not often served at the family luncheon. They are often convenient, however, to use out and give a little appetizer to a luncheon that might otherwise be scanty, and a few good ideas for hors d'oeuvres and savories are valuable for the housewife. Here are a few sample recipes that can be made and worked into a luncheon at the last moment:

**Deviled Sardines.**—Take sardines, wash them in their own oil, add a little lemon juice, season highly with salt, pepper and English sauce, serve very hot on small rounds of toast.

**Savory Toast.**—Chop very finely, or run through a meat chopper, any pieces of cold chicken, beef, ham or tongue. Pound to a paste with the yolks of two hard boiled eggs, a piece of butter, pepper, salt, a little Chutney and Worcestershire. Spread rather thickly on thin strips of toast and set in the oven to heat.

**Cheese Canapes.**—Cut bread into pieces one-half an inch thick, then stamp them into circles with a biscuit cutter. Saute the bread in a little butter until it is of an amber color on both sides. Cover the slices with a thick layer of grated cheese, sprinkle with salt, pepper and a dash of cayenne. Fifteen minutes before the time to serve place them in the oven for a few minutes to soften the cheese.

**Anchovy Canapes.**—Spread strips of fried bread with a thin layer of anchovy paste. Sprinkle over the top alternate rows of the white and yolks of hard boiled eggs chopped very fine. Sardine canapes are made by pounding the sardines to a paste, spreading it on strips of fried bread and sprinkling the top with some sort of chopped pickle.

**Stuffed Eggs.**—Cut hard boiled eggs in halves. Take out the yolks carefully and mix them with an equal quantity of softened bread crumbs, season highly with a little butter, salt and pepper. Moisten with any sauce; add a little raw egg. Fill the whites from which the yolks were taken, round off the tops smoothly, slice a small pie off the bottom, so that the eggs will stand upright, and serve. Any flavoring or seasoning that is liked may be added to the mixture for stuffing eggs—mayonnaise, mustard, mushroom, tomato, or they may be mixed with French dressing.

**Potato and Onion Salad.** Pare and cut potatoes into thin slices, parboil until done but not washed. Drain and pour on a shallow dish. Now take centers of boiled onion rings, mash with a fork, add a sifting of salt and pepper, then mix with enough boiled dressing to make a smooth, rather thick emulsion. Sift salt and pepper over the potatoes, then cover with the dressing and let it stand for an hour to ripen. This is a nice luncheon dish and can be served with a cage of hard-boiled eggs, cured bacon or boiled ham.

## Whole Wheat Bread.

One tablespoonful lard, one tablespoonful sugar, one teaspoonful of salt, one cupful each of boiling water and hot (not boiling) milk, a yeast cake dissolved in one-half cupful of warm water, one cupful of white flour, three cupfuls of whole wheat flour, or enough to make a soft dough. Mix, knead for ten minutes, cover and let it rise in an even temperature to twice its first bulk. Make into small loaves, place in greased pans, let rise an hour or until puffy, and bake.

## Brown Potato Soup.

Peel and dice about five medium-sized potatoes and cut up a little celery; cook in salted water until tender. Put into a hot iron skillet a teaspoonful each of butter and nice lard, and when melted rub into it two tablespoonfuls of flour; keep rubbing and stirring this about in the hot pan until well browned and quite granular. Now be sure the soup is bubbling rapidly when the browned flour is to be sifted in slowly while stirring rapidly; allow to boil for a few minutes and serve.

## To Save Sugar.

When making cranberry jelly use a pinch of soda before straining the cranberries. It will take only about half as much sugar and does not hurt the flavor or keep it from jellifying. Stewed apricots, rhubarb, etc., may be handled the same way.

## For Fruit Stains on Woolen.

Wet the spots with tepid water, then rub dry starch and hang out in the sun. Washing in kerosene before washing with soap and water is another way of taking out fruit stains.

## INDIGESTION, GAS OR SICK STOMACH

Time it! Pape's Diapepsin ends all Stomach misery in five minutes.

Do some foods you eat hit back—taste good, but work badly; ferment into stubborn lumps and cause a sick, sour, gassy stomach? Now, Mr. or Mrs. Dyspeptic, let this down: Pape's Diapepsin digests everything, leaving nothing to sour and upset you. There never was anything so safely quick, so certainly effective. No difference how badly your stomach is disordered you will get happy relief in five minutes, but what pleases you most is that it strengthens and regulates your stomach so you can eat your favorite foods without fear.

You feel different as soon as "Pape's Diapepsin" comes in contact with the stomach—distress just vanishes—your stomach gets sweet, no gases, no belching, no eruptions of undigested food.

Go now, make the best investment you ever made by getting a large fifty-cent case of Pape's Diapepsin from any store. You realize in five minutes how needless it is to suffer from indigestion, dyspepsia or bad stomach. Adv.

## Time Wasted.

"Dinah, did you wash the fish before you baked it?"

"Law, ma'm, what's de use oh washin' er fish what's lived all his life in de water?"

## MEAT CLOGS KIDNEYS THEN YOUR BACK HURTS

Take a Glass of Salts to Flush Kidneys If Bladder Bothers You—Drink Lots of Water.

No man or woman who eats meat regularly can make a mistake by flushing the kidneys occasionally, says a well-known authority. Meat forms uric acid which excites the kidneys, they become overworked from the strain, get sluggish and fail to filter the waste and poisons from the blood, then we get sick. Nearly all rheumatism, headaches, liver trouble, nervousness, dizziness, sleeplessness and urinary disorders come from sluggish kidneys.

The moment you feel a dull ache in the kidneys or your back hurts or if the urine is cloudy, offensive, full of sediment, irregular of passage or attended by a sensation of stinging, stop eating meat and get about four ounces of Jad Salts from any pharmacy; take a tablespoonful in a glass of water before breakfast and in a few days your kidneys will act fine. This famous salts is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to flush and stimulate the kidneys, also to neutralize the acids in urine so it no longer causes irritation, thus ending bladder weakness.

Jad Salts is inexpensive and cannot injure; makes a delightful effervescent lithia-water drink which everyone should take now and then to keep the kidneys clean and active and the blood pure, thereby avoiding serious kidney complications.—Adv.

## Scoping It Out.

"So Miss Goldie married a rake, eh?"

"By the way he is getting rid of her money; I should call him a shovel."

## FALLING HAIR MEANS DANDRUFF IS ACTIVE

Save Your Hair! Get a 25 Cent Bottle of Danderine Right Now—Also Stops Itching Scalp.

Thin, brittle, colorless and scraggy hair is mute evidence of a neglected scalp; of dandruff—that awful scurf.

There is nothing so destructive to the hair as dandruff. It robs the hair of its luster, its strength and its very life; eventually producing a feverishness and itching of the scalp, which if not remedied causes the hair roots to shrink, loosen and die—then the hair falls out fast. A little Danderine tonight—now—any time—will surely save your hair.

Get a 25 cent bottle of Knowlton's Danderine from any store, and after the first application your hair will take on that life, luster and luxuriance which is so beautiful. It will become wavy and fluffy and have the appearance of abundance; an incomparable gloss and softness, but what will please you most will be after just a few weeks' use, when you will actually see a lot of fine, downy hair—new hair—growing all over the scalp. Adv.

Cheer up. The fool who rocks the boat may live to ride in an aeroplane.